

**TERMORAPID
FILTER COFFEE & TEA
MACHINE+PAC**

mod. TA.5+PAC - TA.9+PAC
mod. TA.25+PAC - TA.50+PAC

TERMORAPID FILTER COFFEE & TEA MACHINE+PAC

The **TERMORAPID FILTER COFFEE & TEA MACHINE+PAC** allows the production, distribution and maintenance at temperature of filter coffee/tea and hot water. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **TERMORAPID FILTER COFFEE & TEA MACHINE+PAC** is composed of:

- n.2 **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- n.1 **Hot Water Producer**

In this module it is possible to produce 1l of water every 2 minutes in a continuous cycle to 80°/90°C. Ideal for the preparation of tea, infusion and soluble.

The **Camurri Patent System** allows to obtain an excellent quality of coffee and/or tea-infused in a short time with a considerable saving of raw material compared to traditional systems. Ideal for solving all the functional requirements of a modern cafeteria service, and for the food industry: where quantity, saving time, staff and raw materials are indispensable.

The **Camurri Termorapid Filter Coffee & Tea Machine** is ideal for hotels, resorts, spas, golf clubs, ships, self-services, canteens, hospitals, community in general, confectionery, ice cream, pastry and soft drinks industries (energy and soft drinks).



Mod.TA.25+APP.PAC



TERMORAPID FILTER COFFEE & TEA MACHINE+PAC



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- The **mod. TA+PAC** is composed of n.3 practical independent units to produce, store and dispense the beverage simultaneously and/or in alternate times, optimizing the service.



EXCELLENT
PRODUCT QUALITY

- Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).

The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.

- Hot Water Module:** continuous hot water production to 80/90°C. Ideal for tea or infusions. Production of 1 l of water every 2 minutes c.a. with thermostatic regulation of the temperature and possibility to take large quantities of hot water simultaneously.



EASY TO USE

- Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- Hot Water Module:** direct connection to the water network with electromechanical water inlet control and automatic production cycle.
- Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization



SAVINGS

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5+5, 9+9, 25+25, 50+50.

Storage of coffee at serving temperature.


Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Imm.	Code	Model	Capacity (Liters)		Production * * with cold water inlet		Cups		Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee Max.	Hot Water	Coffee	Hot Water	Coffee (100 cc)	Hot Water (150 cc)				
	001T080	TA.5+ PAC	5+5 l	2min/l	2 l / 4 min.	2min/l	50+50	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW + PAC: 2,4 kW	675x460x630 mm
	001T090	TA.9+ PAC	9+9 l	2min/l	2 l / 4 min.	2min/l	90+90	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW+ PAC: 2,4 kW	675x460x640 mm
	001T100	TA.25 +PAC	25+25 l	2min/l	2 l / 2 min.	2min/l	250+250	2min/l	112 mm	400 V 3N~ (230 V~/3)	10,4 kW+ PAC: 2,4 kW	892x550x753 mm
	001T110	TA.50 +PAC	50+50 l	2min/l	2 l / 2 min.	2min/l	500+500	2min/l	141 mm	400 V 3N~ (230 V~/3)	12,8 kW+ PAC: 2,4 kW	1086x690x877 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it



Prices available on request according to your needs

CAMURRI INDUSTRIES S.r.l.

P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

www.camurri.it

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